

BLUEBERRY ALMOND FLOUR SCONES

INGREDIENTS

ITEM	QUANTITY
Almond Flour	2 Cups
Large Eggs	2
Maple Syrup	2 Tbsps.
Coconut Oil, Softened	3 Tbsps.
Vanilla Extract	1 Tsp.
Baking Powder	1 Tsp.
Salt	¼ Tsp.
Blueberries	½ Cup
Cinnamon (Optional)	½ Tsp.

SERVING SIZE **2 SCONES**

PREPARATION

- Preheat oven to 350°F and line a baking sheet with parchment paper.
- In a large bowl, combine almond flour, baking powder, salt, and cinnamon.
- In a separate bowl, whisk together eggs, maple syrup, coconut oil, and vanilla.
- Pour wet ingredients into dry ingredients and stir until a dough forms.
- Fold in blueberries carefully.
- Transfer dough to the prepared baking sheet and shape into a round disc about 1 inch thick.
- Cut into 8 wedges and slightly separate them.
- Bake for 18-22 minutes, until lightly golden around the edges.
- Cool for 10 minutes before serving.

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